

CAI NÍ



- \* ניתן להנמין את האוכל ללא קייטרינג (10 איש מינימום).
- \* ניתן להנמין ציוד לאירועים בנוסף לקייטרינג.
- \* ניתן להנמין בר משקאות חריפים.
- \* המחירים לא כוללים מע"מ והובלה.

**\$15 למנה**

עד 400 א"ש

להזמנות: שד' ירושלים 5, רמת-גן  
050-301863, 03-6776812 ☎

תפריט  
קייטרינג

פגלגלגל

לחנה יאסוניה  
אגרוול

לנה עזרה  
עור

עוף שומשום  
עוף חמוץ מתוק  
עוף סצ'ואן  
עוף ברוטב שקדים  
עוף ברוטב קרי  
כנפיים עוף ברוטב יין ודבש  
עוף באנוס

אנה שנייה  
מרק חמוץ חריף  
מרק תירס  
מרק ירקות עם נבטים

למה עלייה  
סלם סיני  
אטריות עם ירקות  
אורז מטוגן  
ירקות מאודים עם נבטים

ה'תשנ"א

ליצי'  
ליצי' מסוגן  
בונה מסוגנת  
אנוס מסוגן

משקאות  
מבחר משקאות קלים

頭盤  
Appetizers

五彩大拼盤 \$38.00  
Combination Cold Cut Patter

三式拼盤 \$28.00  
Triple Cold Cut Platter

椒鹽銀魚 \$7.95  
Salt Baked Baby Fish

椒鹽或豉油皇鴨舌 \$8.95  
Salt Baked or Soy Sauce Duck Tongue

香脆麻香骨 \$6.95  
Crispy Spare Ribs

五香薰蹄 \$8.95  
Sliced Marinade Pork Hock

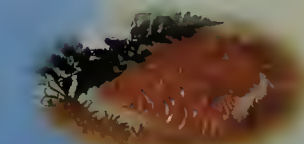
五香牛展 \$8.95  
Sliced Marinade Beef Chuck

涼拌海蜆 \$6.95  
Delicious Jelly Fish

涼拌海蜆花 \$8.95  
Delicious Jelly Fish Balls



象拔蚌刺身  
Geoduck Clams Sashimi  
Seasonal Price



三文魚刺身  
Salmon Sashimi  
\$12.95



吞拿魚刺身  
Tuna Fish Sashimi  
\$18.95



壹品刺身大拼盤  
Combination Sashimi Patter  
\$65.00

翅燕  
*Shark's Fin & Bird's Nest*



紅燒大蛇翅  
*Braised Superior Shark's Fin Soup*  
\$35.95

紅燒天葵翅 \$15.95  
*Braised Special Shark's Fin Soup*

紅燒蟹肉大生翅  
Bowl \$60.00 Person \$12.95  
*Braised Shark's Fin Soup w/ Crab Meat*

紅燒雞絲大生翅  
Bowl \$55.00 Person \$12.95  
*Braised Shark's Fin Soup w/ Chicken*

紅燒蟹肉菊花翅 \$6.95  
*Braised Chrysanthemum Shark's Fin Soup w/ Crab Meat*

紅燒竹筴大生翅 \$45.00  
*Braised Shark's Fin Soup w/ Bamboo Shoots*

紅燒海皇大生翅 \$45.00  
*Braised Shark's Fin Soup w/ Fresh Seafood*

椰青燉天葵翅 \$16.95  
*Double Boiled Special Shark's Fin Soup w/ Young Coconut*

清湯燉燕窩 \$15.95  
*Birds Nest Soup w/ Chicken Broth*

頂湯蟹肉燉官燕 \$32.95  
*Chicken Broth Superior Birds Nest Soup w/ Crab Meat*



鮑  
*Abalone & Preserved Seafood*

蠔皇原隻鮮鮑 Seasonal Price  
*Braised Whole Abalone in Oyster Sauce*

蠔皇碧綠鮮鮑片 \$25.00  
*Braised Fresh Sliced Abalone w/ Vegetable in Oyster Sauce*

蠔皇一品海味煲 \$18.95  
*Braised Mixed Preserved Seafood w/ Vegetables in Oyster Sauce*

蠔皇北菇花膠菜膽煲 \$16.95  
*Braised Preserved Fish Maws & Mushrooms in Oyster Sauce*



紅燒蝦子原條太子參 \$18.95  
*Braised Sea Cucumber w/ Shrimps Roe*



蠔皇原隻干鮑  
*Braised Whole Preserved Abalone in Oyster Sauce*  
Seasonal Price

湯羹  
Soup



鮮茄龍皇羹  
Lobster & Seafood w/ Fresh  
Tomato Soup  
\$10.95



- 海皇太子極品羹 \$18.95  
Braised Mixed Preserved Seafood Soup
- 香筒生蠔豆腐羹 \$10.95  
Fresh Oyster & Bean Curd w/ Chinese Coriander Soup
- 桂花蟹肉魚肚羹 \$14.95  
Preserved Fish Maws w/ Crab Meat Soup
- 萬壽果龍蝦湯 Seasonal Price  
Maine Lobster w/ Papaya Soup
- 香筒皮蛋田雞湯 \$12.95  
Frogs & preserved Egg w/ Coriander Soup
- 八寶瓜粒湯 \$8.95  
Winter Melon w/ Mixed Meat Soup
- 蛋花湯 Bowl \$7.95 Person \$2.50  
Egg Drop Soup
- 酸辣湯 Bowl \$7.95 Person \$2.50  
Hot & Sour Soup
- 雞茸粟米羹 Bowl \$7.95 Person \$2.50  
Chicken Sweet Corn Soup
- 每日必備原煲靚湯 Seasonal Price  
Daily Special Soup
- 時令進補燉湯 Seasonal Price  
Seasonal Double Boiled Soup
- 秘制御膳雞鍋 Half \$14.95  
Traditional Chicken Soup w/ Chinese Herbs

魚海鮮  
Fish & Seafood

- 干煎或清蒸龍利 Seasonal Price  
Steamed or Pan-Fried Flounder

- 骨香龍利球 \$25.95  
Sauteed Fillet of Flounder w/ Crispy Flounder

- 上湯蝦蜆浸原條時魚 \$16.95  
Fresh Whole Fish w/ Shell Fish in Chicken Broth

- 干燒明蝦球 \$15.95  
Sauteed Jumbo Shrimps w/ Vegetables in Spicy Sauce

- 合桃沙汁蝦球 \$16.95  
Crispy Spre Ribs

- 干燒鮮帶子 \$12.95  
Sauteed Fresh Scallops w/ Vegetables in Spicy Sauce

- 黑椒鮮帶子 \$12.95  
Sauteed Fresh Scallops w/ Vegetables in Pepper Sauce

- 原粒干蔥豆豉三鮮 \$21.95  
Sauteed Jumbo Shrimps w/ Black Bean & Shallot

- 鮮百合珊瑚球炒明蝦仁 \$12.95  
Sauteed Shrimps w/ Jelly Fish Balls & Lily Bud

- 油泡花姿螺片 \$18.95  
Sauteed Fresh Conches

- 金磚螺片桂花蚌 \$21.95  
Sauteed Fresh Conches & Screw Clams  
w/ Fried Bean Curd



酸菜豆腐浸原條時魚  
Fresh Whole Fish w/ Pickled &  
Bean Curd in Chicken Broth  
\$16.95

海鮮  
Seafood

霸皇龍蝦或大蟹  
Sautéed Lobster or Dungeness Crab in Egg Yolk Sauce

Seasonal Price

薑蔥龍蝦或大蟹  
Sautéed Lobster or Dungeness Crab w/ Ginger & Scallion

Seasonal Price

避風塘龍蝦或大蟹  
Sautéed Lobster or Dungeness Crab w/ Chopped & Shallot

Seasonal Price

薑蔥焗生蠔  
Fresh Clams in Black Bean Sauce or w/ Chopped Shallot

脆皮炸生蠔  
Crispy Fresh Oysters

\$12.95

沙爹焗生蠔  
Sautéed Fresh Oysters in Spicy Satay Sauce

\$12.95

豉汁或XO醬蒸殼蠔  
Steamed Fresh Oysters w/ black Bean or XO Sauce

\$12.95

避風塘或椒鹽田雞  
Fresh Frogs Salt Baked or Chopped w/ Meat & Shallot

\$15.95

鴛鴦田雞  
Sautéed Twins Flavor Frogs

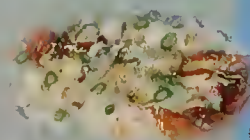
\$15.95

翔龍抱明珠  
Sautéed Maine Lobster w/ Jumbo Shrimps in Lobster Sauce

\$24.95



本樓灼石螺  
House Special Snails  
\$8.95



家禽  
Poultry

招牌好味雞  
Home Made Marinade Chicken

Half \$8.95

金牌脆皮雞  
Crispy Juicy Chicken

Half \$8.95

原粒千蔥豆豉爆雞  
Sautéed Chicken w/ Black Bean & Shallot

\$8.95

生菜片雞松  
Sautéed Minced Chicken Served w/ Lettuce

\$11.95

左宗雞  
General Tso's Chicken

\$8.95

腰果雞丁  
Sautéed Diced Chicken w/ Cashew Nuts

\$8.95

宮保雞丁  
Sautéed Hot Spicy Diced Chicken w/ Peanuts

\$8.95

魚香雞片  
Sautéed Chicken in Garlic Sauce

\$10.95

極品醬炒雞片  
Sautéed Chicken w/ Special Home Made Sauce

\$10.95

蒜茸焗雞球  
Chicken Baked w/ Fresh Garlic

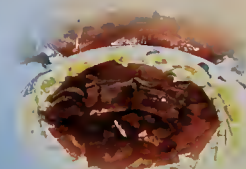
\$10.95

金華雙腸大雞蒸細雞  
Steamed Chicken & Frog w/ Twins Sausage & Ham

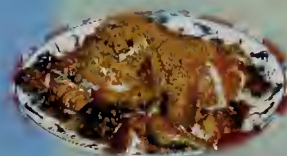
\$12.95

角椒紅洋蔥爆鵝腸  
Sautéed Geese Intestines w/ Hot Pepper & Shallot

\$16.95



北京皮片鴨  
Roast Peking Ducking  
\$26.95



蒜香脆皮雞  
Crispy Chicken w/ Chopped  
Garlic in Soy Sauce  
Half \$8.95

牛羊  
Beef & Lamb



羊仔扒  
Sautéed Lamb Chopped in  
Black Bean Sauce  
\$16.95



脆皮炸大腸  
Crispy Marinade Pork Intestines  
\$10.95

本樓煎士的 \$16.95  
House Pan-Fried T-Bone Steak

生炒士的球 \$16.95  
Sautéed Steak Kew

黑椒牛仔骨 \$14.95  
Sautéed Veal Chopped in Black Bean Sauce

黑椒牛仔柳 \$15.95  
Sautéed Fillet of Steak in Black Bean Sauce

玉樹牛柳 \$12.95  
Sautéed Fillet of Steak w/ Chinese Broccoli

香芒牛柳條 \$10.95  
Sautéed Shredded Steak w/ Fresh Mango

秘製橙香牛仔骨 \$14.95  
Sautéed Veal Chopped in Orange Sauce

椒鹽或京都骨 \$8.95  
Salt Baked or Peking Pork Chopped

秘製橙香骨 \$8.95  
Sautéed Pork Chopped in Orange Sauce

鳳梨咕嚕肉 \$7.95  
Sweet & Sour Pork w/ Pineapple

羊仔扒 (椒鹽, 香蔥, 蒜香, 黑椒) \$16.95  
Sautéed Lamb Choice One of Flavor: (Salt Baked,  
Scallion, Garlic or Black Pepper)

煲  
Casserole

栗子田雞煲 \$15.95  
Braised Frongs w/ Fresh Chestnuts

豉汁千蔥田雞煲 \$15.95  
Braised Frongs w/ Shallot in Black Bean Sauce

生蒜燭田雞煲 \$15.95  
Braised Frongs w/ Chopped Fresh Garlic

泰或花蜆煲 \$12.95  
Fresh Clams Thailand Style

京蔥牛仔骨煲 \$12.95  
Braised Veal Chopped w/ Scallion

黑椒牛仔骨煲 \$12.95  
Braised Veal Chopped in Black Pepper Sauce

港式什菜煲 \$10.95  
Braised Mixed Vegetables Hong Kong Style

腊味琵琶豆腐煲 \$9.95  
Braised Mush Bean Curd w/ Preserved Meats

香香雞碌煲 \$9.95  
Sizzling Casserole Chicken

大千雞煲 \$10.95  
Braised Hot Pepper w/ Chicken

咸魚雞粒茄子煲 \$10.95  
Braised Diced Chicken & Salted Fish w/ Eggplant

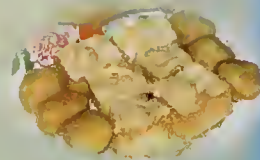
魚香茄子煲 \$8.95  
Braised Eggplant in Garlic Sauce

麻辣茄子生蠔煲 \$12.95  
Braised Fresh Oysters w/ Eggplant in Hot Spicy Sauce



蝦子蹄筋花菇煲  
Braised Pork Tendon, Mushrooms &  
Preserved Shrimp Roe  
\$14.95

蔬菜  
Vegetables



金磚拼豆  
Crispy Fried Bean Curd &  
Mush Bean Curd  
\$8.95

素錦麻婆豆腐 \$7.95  
Braised Vegetarian Hot Spicy Bean Curd

素心干扁四季豆 \$7.95  
Sautéed Vegetarian String Beans

干燒汁四季豆 \$7.95  
Sautéed String Beans in Spicy Sauce

羅漢蓮藕小炒 \$8.95  
Sautéed Vegetarian Dish

素心生菜包 \$7.95  
Sautéed Minced Vegetarian Served w/ Lettuce

老酒唐芥蘭 \$7.95  
Chinese Yellow Liquor Broccoli

蒜茸嫩豆苗 \$12.95  
Sautéed Snow Pea Leaves w/ Fresh Garlic

炸菜肉松扒菠菜 \$7.95  
Sautéed Spinach w/ Chopped Pork & Pickled

麵飯點  
Noodles & Riced

本樓招牌炒麵 \$10.95  
House Special Fried Noodles

蟹肉干燒伊 \$9.95  
Braised E-Fu Noodles w/ Crabs Meat

馬尾牛干炒河 \$8.95  
Fried Dry Rice Noodles w/ Beef

港式炒骨刀 \$8.95  
Fried Dry Rice Noodles Hong Kong Style

XO醬桂花蚌豉米粉 \$12.95  
Fried Vermicelli w/ Screw Clams in XO Sauce

豉油皇炒麵 \$8.95  
Fried Vegetables Noodles w/ Soy Sauce

沙爹牛柳絲干炒烏冬 \$9.95  
Fried Udon Noodles w/ Shredded Steak in Satay Sauce

金瑤松子蛋白炒飯 \$10.95  
Fried Rice w/ Dry Scallop, Pine Nut & Egg White

咸魚雞粒炒飯 \$10.95  
Fried Rice w/ Salt Fish & Chicken

海皇蒜茸炒飯 \$9.95  
Fried Rice w/ Mixed Seafood & Garlic

健康蒸饅頭 Half Dozen \$4.95  
Steamed Buns

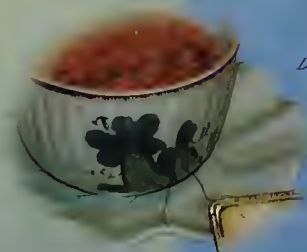
北方煎鍋貼 Half Dozen \$5.95  
Pan-Fried Pork Dumpling



大鴨星州米粉  
House Fried Vermicelli  
\$10.95

甜  
Dessert

椰香燉官燕  
*Double Boiled Sweeten Superior  
Birds Nest in Coconut*  
Person \$32.95



萬壽果燉雪蛤  
*Double Boiled Sweeten Hasma  
w/ Papaya*  
\$32.95

香芒凍布甸  
*Mango Pudding*  
Person \$3.50





#### Family Dinners

**\$10.95 each person**  
**(minimum of 2 persons)**

Includes: Spring Roll, Wonton Soup, Fried Rice,  
Hot Tea, Fortune Cookie

and:

Each Person has a Choice of any Entree  
from our Menu priced up to **\$8.95**

**All Our Menu Items Are  
Prepared  
With Absolutely No M.S.G.**

#### Royal Dinners

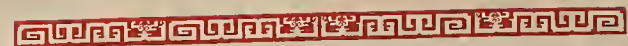
**\$16.95 each person**  
**(minimum of 2 persons)**

Includes: Fantail Shrimp, Spare Rib, Fried Rice,  
Hot and Sour Soup, Hot Tea, Fortune Cookie

and:

Each person has a Choice of any Entree  
from our Menu priced up to **\$11.95**





### Beverages

Hot Tea .....	\$1.50
Iced Tea .....	\$1.50
Coffee .....	\$1.50
Soft Drinks (Sprite, Coke, Dr. Pepper, Diet Coke, or Root Beer) .....	\$1.50
(Large) .....	\$0.95
(Small) .....	\$1.50
Orange Juice .....	\$1.50

### Wine List

Hakusan - Plum Wine- Light .....	Glass \$3.95
Hakusan - Sake .....	Pitcher \$4.95

#### WINES BY THE GLASS

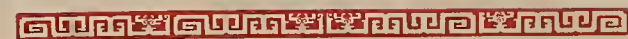
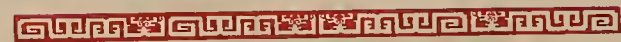
WOODBIDGE BY Robert Mondavi California
Chardonnay - \$3.95
White Zinfandel - \$3.95
Cabernet Sauvignon - \$3.95

#### WINES BY THE BOTTLE - \$18.50

#### BEER

Domestic - \$3.00 Imports - \$3.50

Budweiser	Tsingtao	Kirin
Budlight	Coors	Guinness Stout
Coors Light	Corona	

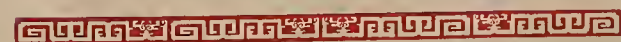


### Appetizers

Spring Roll (2) .....	2.00
Fantail Shrimp (4) .....	5.95
Spare Ribs (4) .....	5.95
Pot Sticker (6) .....	5.95
Fried Wonton (10) .....	3.25
Pa Pu Tray .....	9.95
<small>Paper wrap chicken, ribs, fantail shrimp, beef cho cho, Spring roll, fried wonton (for 2 persons)</small>	
Fried Egg Plant .....	3.25
Fried Zucchini .....	3.25
Fried Bean Curd .....	3.25
Beef Cho-Cho (4) or Chicken on A Stick(6) .....	5.95
Green Scallion Pancake .....	5.95
Crab Meat Wonton(6) .....	5.95
Foil Wrapped Chicken(6) .....	5.95
B.B.Q. Pork .....	5.95

### Soups

Wonton Soup(1) .....	1.95
War Wonton Soup(2) .....	7.95
<small>Wonton Soup with cho cho, shrimp, &amp; vegetables</small>	
Egg Drop Soup (1) .....	1.95
★ Hot and Sour Soup (1) .....	1.95
Sizzling Rice Soup(2) .....	7.95
Beef Noodle Soup .....	7.95
B.B.Q. Pork Noodle Soup .....	7.95



### Chef's Specials

★ <b>Sizzling Beef</b> .....	10.95
<i>Tender sliced beef sautéed with peanuts, water chestnuts and green onions in a spicy hot sauce. Served on a sizzling hot platter.</i>	
<b>Barbecued Spare Ribs, Peking Style</b> .....	10.95
<i>Spare ribs braised and barbecued Peking Style.</i>	
<b>Shredded Pork and Bean Curd</b> .....	10.95
<i>Shredded pork sautéed with dry bean curd, green onions and sweet peas.</i>	
<b>Happy Family</b> .....	10.95
<i>A delightful mixture of seafood, chicken, pork, beef and vegetables.</i>	
<b>Sautéed Beef with Scallops</b> .....	10.95
<i>Sautéed beef tenderloin and scallops sautéed in a special Chef's sauce.</i>	
★ <b>Spiced Chicken and Shrimp</b> .....	10.95
<i>Diced chicken and shrimp prepared with our special hot sauce.</i>	
★ <b>Sha-Cha Beef</b> .....	9.95
<i>Sliced beef prepared with broccoli and cabbage in a delicious hot &amp; spicy sha cha sauce.</i>	
★ <b>Mandarin Chicken</b> .....	9.95
<i>Deep-fried chicken strips in Mandarin sauce. Crispy and juicy.</i>	
<b>Peking Beef</b> .....	9.95
<i>Tender sliced beef sautéed with broccoli and baby corn in our Chef's special sauce. Served over a bed of crispy rice thread.</i>	
<b>Pork and Shrimp, Hunan Style</b> .....	10.95
<i>Shredded pork and succulent prawns of shrimp prepared with a garlic sauce.</i>	
<b>Crispy Shrimp</b> .....	11.95
<i>Lightly breaded and deep-fried to perfection. Crispy, yet tender and juicy.</i>	
<b>Royal Shrimp</b> .....	12.95
<i>Whole shrimp with shells sautéed in salt and garlic. Delicious!</i>	
<b>Mixed Seafood Delight</b> .....	13.95
<i>Scallops, shrimp &amp; Alaskan king crab meat prepared with vegetables in a white sauce.</i>	
★ <b>General Tso's Chicken</b> .....	10.95
<i>Chunks of chicken sautéed with red peppers, garlic and ginger.</i>	
★ <b>Garlic Shrimp</b> .....	12.95
<i>Whole jumbo shrimp, steamed and topped with black beans, hot red pepper and garlic.</i>	
★ <b>Beef or Chicken with Hot Orange Sauce</b> .....	10.95
<i>Tender beef or chicken prepared with broccoli in an orange flavored sauce.</i>	
<b>Tea Smoked Duck (half)</b> .....	11.95
<i>Long Island duck marinated in special marinade, steamed, smoked with camphor and tea, then fried to a golden brown.</i>	
<b>Crispy Duck (half)</b> .....	11.95
<i>Long Island duck marinated in special marinade, steamed, then deep-fried.</i>	
★ <b>Sesame Beef or Chicken</b> .....	10.95
<i>Tender strips of beef or chicken rolled in a special batter and skillfully fried until well browned, prepared in a special sauce and sprinkled with roasted sesame.</i>	
<b>Sizzling Seafood Plate</b> .....	13.95
<i>Shrimp, scallops and king crab meat &amp; scallops with vegetables. Sizzlingly prepared at your table.</i>	
<b>Triple Delight in Bird Nest</b> .....	13.95
<i>Scallops, shrimp and chicken sautéed in a special white sauce with vegetables, all contained in an authentic bird's nest made of porcine.</i>	

★ Indicates Hot & Spicy. Dishes can be modified to your taste.

### Chef's Specials

★ <b>Shrimp with Hot Ginger Sauce</b> .....	11.95
<i>Fresh shrimp prepared in delicious ginger sauce.</i>	
<b>Land and Sea</b> .....	10.95
<i>Shrimp and sliced chicken breast prepared with shrimp peas and mushrooms, then topped with a tasty white sweet and sour sauce.</i>	
★ <b>Scallops in Garlic Sauce</b> .....	10.95
<i>Fresh scallops sautéed with bamboo shoots, water chestnuts and mushrooms. An incredible dish for seafood lovers.</i>	
<b>Shrimp Duet</b> .....	11.95
<i>Sautéed shrimp with vegetables on one side and jumbo shrimp in garlic sauce on the other.</i>	
<b>Lake Tung Tung Shrimp</b> .....	10.95
<i>Fresh shrimp toes cooked with baby corn, broccoli, mushrooms and water chestnuts in a delicious white sauce.</i>	
<b>Pineapple Duck (half)</b> .....	11.95
<i>Duck steamed until tender then topped with pineapple and a special sauce.</i>	
<b>West Lake Duck (half)</b> .....	11.95
<i>Tender duck, marinated and steamed, then sautéed with mushroom sauce.</i>	
★ <b>Triple Harvest</b> .....	10.95
<i>Shrimp, chicken and beef sautéed with baby corn, broccoli and carrots in a gourmet hot pepper sauce.</i>	
★ <b>Triple Delight in Garlic Sauce</b> .....	10.95
<i>Fresh shrimp, scallops and tender beef sautéed with water chestnuts, celery, water chestnuts, shrimp peas and broccoli in a garlic sauce.</i>	
★ <b>Mongolian Lamb</b> .....	10.95
<i>Tender sliced lamb sautéed with green onion then garnished with rice noodles.</i>	
★ <b>Hunan Lamb</b> .....	10.95
<i>Thinly sliced lamb sautéed with broccoli, shrimp mushrooms, water chestnuts, shrimp peas and red pepper in our Chef's hot and spicy red sauce.</i>	
<b>Teriyaki Chicken</b> .....	10.95
<i>Chunks of marinated chicken tastefully prepared in teriyaki sauce.</i>	
<b>Sautéed Spare Ribs</b> .....	10.95
<i>Short ribs sautéed with broccoli, carrots and onion in a spicy black bean sauce.</i>	
<b>Four Seasons</b> .....	10.95
<i>Chicken, pork, beef and shrimp prepared in our Hunan sauce with seasonal green vegetables.</i>	
<b>Double Sizzling Alpine</b> .....	13.95
<i>Shrimp and fish fillet skillfully prepared with onions and green bell peppers in a special sauce and served on a sizzling hot platter.</i>	
<b>King Crab Legs in Black Bean Sauce</b> .....	19.95
<i>Chunks of lobster in the shell are sautéed with onion in a black bean sauce.</i>	
<b>Steamed Crab Legs</b> .....	19.95
<i>Chunks of king crab legs, steamed and served with choice of white bean sauce or red ground sauce on the side.</i>	
<b>Deep Fried Scallops</b> .....	12.95
<i>Lightly breaded scallops deep-fried and served with a teriyaki sauce on the side.</i>	

★ Indicates Hot & Spicy. Dishes can be modified to your taste.

## Poultry

★ Spiced Chicken .....	8.45
★ Sliced Chicken with Garlic Sauce .....	8.45
Sliced Chicken with Snow Peas .....	8.95
Sweet and Sour Chicken .....	8.95
Diced Chicken with Almonds .....	8.95
★ Chicken Curry .....	8.45
Chicken with Lemon Flavored Sauce .....	9.95
Chicken with Cashew .....	8.95
Moo Shi Chicken, with 4 pancakes (extra pancakes 0.25 each) .....	8.95
Chicken with Broccoli, white or brown spiced sauce .....	8.45
Honey Ginger Chicken .....	9.95
Moo Goo Gai Pan .....	8.95
Walnut Chicken .....	8.95
★ Mongolian Chicken .....	8.45
★ Hawaii Chicken .....	8.95
Honey Garlic Chicken .....	8.95
Champagne Chicken .....	8.95

Chicken with caps, under the table, lambos, mushrooms, no white sauce

## Beef

★ Mongolian Beef .....	8.95
Pepper steak .....	8.95
★ Beef with Broccoli .....	8.95
★ Beef Curry .....	8.95
Beef with Oyster Sauce .....	8.95
Sliced Beef with Snow Peas .....	8.95
★ Szechuan Style Beef .....	8.95
★ Hunan Beef .....	8.95
★ Beef with Garlic Sauce .....	8.95
Moo Shi Beef, with 4 pancakes (extra pancakes 0.25 each) .....	9.95
Double Mushroom Beef .....	8.95
★ Honey Ginger Beef .....	8.95

## Seafoods

Sweet & Sour Shrimp .....	10.95
Shrimp with Lobster Sauce .....	10.95
Snow Pea Shrimp .....	10.95
★ Shrimp with Garlic Sauce .....	10.95
Scallop Sauté .....	10.95
★ Spiced Shrimp .....	10.95
Cashew Shrimp .....	10.95
Moo Shi Shrimp, with 4 pancakes (extra pancakes 0.25 each) .....	10.95
Shrimp with Vegetables (white or brown spiced sauce) .....	10.95
Walnut Shrimp .....	10.95
Sweet & Sour Fish .....	10.95
Tofu with Scallop in Lobster Sauce .....	12.95

## Pork

B.B.Q. Pork .....	8.45
★ Hunan Pork .....	8.45
★ Shredded Pork with Garlic Sauce .....	8.45
Sweet and Sour Pork .....	8.95
Moo Shi Pork, with 4 pancakes (extra pancakes 0.25 each) .....	8.95
★ Twice Cooked Pork .....	8.45
Shredded Pork with Black Bean Sauce .....	8.45
★ Chou King Pork .....	8.45

## Miscellaneous

The following 4 dishes are available with your choice of one or more of beef, pork, chicken and shrimp. Dishes with Shrimp only are \$1.00 More.

Fried Rice Deluxe .....	7.95	Chow Mein, Hunan style
Egg Foo Young .....	8.95	with soft noodle Also known as Lo Mein .....
		Chop Suey .....

Combination Plate .....

Fried Rice, Spicy Roll, Choice of one Sweet & Sour Pork, Pepper Steak, Sweet and Sour Chicken or Almond Chicken

★ Indicates Hot & Spicy. Dishes can Be Modified To Your Taste.



Desserts

Lychee Fruit .....	3.25
Almond Cookies (4) .....	1.20

Vegetarian's Delight

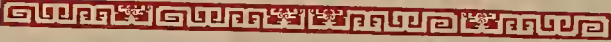
Appetizers:	Soups:
Vegetables Spring Roll (2).....	Tofu w/ Sea Weed Soup.....
Vegetarian Potstickers.....	Spinach w/ Tofu Soup.....

Moo Shi Bean Curd, with 4 pancakes (extra pancakes \$0.25 each).....	8.95
Vegetable Egg Foo Young .....	8.95
Vegetable Chow Mein .....	7.95
Vegetable Fried Rice .....	7.95
* Spicy String Beans .....	8.95
Vegetables Noodle Soup.....	7.95
<small>Fresh vegetables mixed with noodles.</small>	
Sweet and Sour Tofu.....	8.95
<small>Prepared like our sweet and sour pork, with bean curd instead of pork.</small>	
* Ma-Po's To Fu .....	8.95
Gold and Jade .....	8.95
<small>Spinach sautéed with Tofu.</small>	
Black Mushrooms with Bamboo Shoots .....	8.95
Shredded Hard Bean Curd-Hunan Style .....	8.95
Vegetable Deluxe.....	7.95
* Eggplant with Garlic sauce .....	8.95
Bean Curd, Family Style .....	8.95
Spinach Sautéed .....	7.95
Emperor Vegetable (white or brown sauce) .....	7.95
* Tofu with Garlic Sauce .....	8.95
* Szechuan Tofu.....	9.95
* Orange Tofu .....	9.95
Tofu with Imitation Crab Meat .....	8.95
Tofu with Oyster Sauce .....	8.95

We hope you'll enjoy these selections

-----THANK YOU-----

\* Indicates Hot & Spicy. Dishes Can Be Modified To Your Taste.



本期點心精選 DIM SUM SPECIAL OF THE MONTH 今月のスペシャルディムサム		
瑤柱節瓜甫	毛瓜と干し貝柱の蒸しもの Steamed Hairy Melon with Dried Scallop	\$4.30
北菇棉花雞	鶏肉、魚の腎臓、椎茸の蒸しもの Steamed Chicken with Fish Maw and Chinese Mushroom	\$4.50
沙爹豬皮土魷	豚皮とイカのサテソース Steamed Dried Squid and Pig Skin Puff in Satay Sauce	\$4.50
蜜汁叉燒酥	オニオン・ユーパイ BBQ Pork Pasty	\$3.95
高湯煎粉標	エビ入り揚げもち（スープ付） Deep Fried Prawn Dumpling with Soup on Side	\$4.25
香芒脆蝦筒	エビとマンゴーのロール揚げ Deep Fried Prawn and Mango Roll	\$4.25
鮮蝦腐皮卷	エビ入りユベ巻と揚げ Deep Fried Prawn in Bean Curd Roll	\$3.95
蟹肉魚茸卷	カニかまど魚のすり身のロール揚げ Deep Fried Minced Fish and Imitation Crab Meat Roll	\$4.50
榴沙湯丸	ピーナツをまぶしたゴマ入り湯子 Sesame Rice Ball Topped with Crushed Peanut & Sugar	\$3.95
眼風千層糕	レイヤーケーキ Thousand Tier Cake	\$4.25
悅仁馬拉糕	シェフスペシャル・オリーブケーキ Chef's Special Sponge Cake with Olive Kernel	\$3.75
茶蛋黃龍茸飽	胡麻と卵黄入り蒸しパン Steamed Sesame Paste and Yolk Bun	\$3.75
日式綠茶凍糕	綠豆の冷たいプリン Chilled Green Tea Pudding	\$3.95
椰汁眉豆凍糕	黒豆とココナツミルク風味の冷たいプリン Chilled Black Eye Bean Coconut Flavoured Pudding	\$3.75
芒果布甸	フレッシュマンゴー Fresh Mango Pudding	\$3.95
大良雙皮奶	ダブルバイルミル Double Baked Milk	\$3.95
芝麻糊湯丸	こま蜜子入り黒ごまペーストの甘ロース Black Sesame Paste Sweetened Soup with Sesame Rice Roll	\$3.95
椰汁西米露	ココナツ・ココナツクリーム Chilled Coconut Cream and Tapioca Sweetened Soup	\$3.75
茶芥不另收費		

Year of the Rabbit  
February 5, 2011  
Family Dim Sum



**Bill of Fare**

Bagel Dumplings  
San Shav Sway Jow (boiled pork, shrimp and sea cucumber dumplings)  
Sway Jow (boiled pork and chive dumplings)  
Gao Choy Bao (Chive Pecks)  
Mustard Greens with Garlic  
Bok Choy with Ginger  
Boston Seafood Soong Salad aka Mishlaoss  
Chicken Mushroom Wonton Soup  
Shanghai Rice Cake  
Pear Apples  
Holmes Beach Lemonade

*Family Style Service*

*Party Sizes From 4 to 10 People  
Available Menu Items as Follows*

*Good For 4 People  
\$45*

*Winter Melon with Manila Claims  
Steam Chicken with Garlic & Soy Sauce  
Salt & Pepper Prawn in Shell  
Dry Sauteed String Bean  
Seafood with Tofu in Clay Pot*

*Good For 6 People  
\$72*

*Winter Melon with Manila Claims  
Steam Chicken with Garlic & Soy Sauce  
Salt & Pepper Prawn in Shell  
Black Pepper Beef  
Shitake with Seasonal Vegetables Tips  
Seafood with Tofu in Clay Pot  
Whole Fish in Spicy Hot Bean Sauce*

*Good For 8 People  
\$88*

*Winter Melon with Manila Claims  
Double Mushroom with Prawns and Scallops  
Clams with Black Bean Sauce  
Honey Glazed Walnut Chicken  
Original Sweet and Sour Pork  
Shredded Pork with Bamboo Tips & Pressed Tofu  
Sizzling Beef  
Whole Fish in Hot Bean Sauce*

*Good For 10 People  
\$138*

*Pizza  
Prime Rib Soup (very spicy, mild upon request )  
Honey Walnut Two Flavor  
Double Mushroom with Prawns and Scallops  
Steam Chicken Breast with Garlic and Soy Sauce  
Manila Clams with Black Bean Sauce  
Shredded Pork with Bamboo Tips & Pressed Tofu  
Tofu with Seasonal Vegetable Tips  
Pan Fried Flounder  
Custard*

**Appetizer**

Scallion Pancake (Pizza).....	5.95
Salt & Pepper Squid.....	9.95
Salt & Pepper Prawn in Shell.....	9.95
Minced Chicken in Lettuce Leaf.....	10.95
<i>(each additional leaf \$1.00)</i>	
Minced Prawns in Lettuce Leaf.....	14.95
<i>(each additional leaf \$1.00)</i>	

**Soup**

Winter Melon with Bean Threads	
(S) 6.95 (M) 8.95 (L) 10.95	
West Lake Beef Soup	
(S) 5.95 (M) 8.95 (L) 10.95	
Lamb with Sour Cabbage and	
Bean Threads in Clay Pot.....	12.95
Prime Rib Soup (Very Spicy).....	16.95

**Vegetables**

Ma Po Tofu (Spicy Tofu).....	7.95
Stir Fried Seasonal Vegetables.....	7.95
Tofu Sheets with Napa Cabbage,	
Laced Bamboo.....	8.95
Golden Tofu with Green Vegetables.....	8.95
Shiitake Mushrooms with	
Mustard Greens.....	8.95
Eggplant in Clay Pot.....	8.95
Bean Thread with Minced Pork.....	8.95
Tofu Sheets with Shiitake and	
Fresh Mushrooms.....	9.95
Tofu Sheets with Soy Beans and	
Pickled Mustard Greens.....	10.95

**Noodles / Rice**

Fried Rice with Pickled Mustard Greens.....	5.95
Spicy Noodle Soup with Prawns, Scallops,	
Chicken, Beef and Squid.....	7.95
Seafood Noodles Soup.....	7.95
Beef with Wide Rice Noodles <i>(Beef Chow Fun)</i> .....	7.95
Minced Seafood over Fried Rice.....	8.95

**Beef/Chicken/Pork/Lamb**

Black Pepper Beef.....	7.95
Original Sweet & Sour Pork.....	8.95
Salt & Pepper Pork Loin.....	8.95
Szechwan Spicy Chicken.....	8.95
Chicken with Black Bean Sauce.....	8.95
Hunan Chicken.....	8.95
Tofu with Intestines.....	8.95
Hunan Smoked Pork.....	8.95
Smoked Pork with Leeks.....	8.95
Sweet & Sour Mandarin Pork with	
Sesame Seeds.....	8.95
General Tso's Chicken.....	9.95
Honey Glazed Walnut Chicken.....	9.95
Spicy Hunan Lamb.....	9.95
Lamb with Leeks.....	9.95
Shredded Pork with Bamboo Tips	
and Pressed Tofu.....	9.95
Steamed Chicken with Garlic and	
Soy Sauce.....	10.95
Spicy Dry Shredded Beef.....	12.95
XO Chili Paste with Prime Rib.....	16.95
Sauteed XO Prime Rib.....	16.95

**Seafood**

Squid with Black Bean Sauce.....	9.95
Kung Pao Squid.....	9.95
Curried Squid.....	9.95
Clams with Black Bean Sauce.....	10.95
Clams with Ginger & Scallions.....	10.95
Clams in Spicy Garlic Sauce.....	10.95
Seafood with Tofu in Clay Pot.....	10.95
Prawns with Honeyed Walnuts.....	10.95
Prawn & Scallop & Clam with Mushrooms.....	12.95
Prawns with Chili Sauce.....	12.95
Whole Fish with Hot Bean Paste Sauce.....	15.95
Pan Fried Flounder.....	15.95
Spicy Dungeness Crab in Clay Pot.....	17.95
Dungeness Crab with Ginger & Scallion.....	17.95
Dungeness Crab with Black Beans.....	17.95
Salt & Pepper Dungeness Crab.....	17.95

## 吉祥席 \$350

### 美色大拼盤

熱炒: 蜜汁火腿  
生炒雞絲

### 竹節龍蝦湯

### 北京掛爐烤鴨

主菜: 蔥薑龍蝦  
T-Bone牛排  
八寶素盤  
海鮮炒麵

甜點: 什錦拼花水果

### DINNER BANQUET

\$350.00 per table (10 people)

#### ASSORTED COLD-CUTS PLATTER

#### ASSORTED HOT PLATTER

Honey Ham  
Sautéed Shredded Chicken

#### SQUAB SOUP

#### PEKING DUCK

#### MAIN COURSE

Lobster with Scallion and Ginger Sauce  
T-Bone Steak  
Eight Deluxe Vegetable  
Seafood Noodle

#### DESSERT:

Assorted Seasonal Fruits Platter

## 富貴席 \$400

### 美色大拼盤

熱炒: 蜜汁火腿  
生炒雞絲  
松子明蝦

### 魚翅湯

### 北京掛爐烤鴨

主菜: 蔥薑龍蝦  
T-Bone牛排  
脆皮石斑魚  
蟹肉冬菇菜膽  
海鮮炒麵

甜點: 什錦拼花水果  
豆沙鍋餅

### DINNER BANQUET

\$400.00 per table (10 people)

#### ASSORTED COLD-CUTS PLATTER

#### ASSORTED HOT PLATTER

Honey Ham  
Sautéed Shredded Chicken  
Prawn with Pinenut

#### SHARKS FIN SOUP

#### PEKING DUCK

#### MAIN COURSE

Lobster with Scallion and Ginger Sauce  
T-Bone Steak  
Crispy Whole Seabass  
Crabmeat with Black Mushroom  
and Cabbage  
Seafood Noodle

#### DESSERTS:

Assorted Seasonal Fruits Platter  
Red Bean Pancakes

## 龍鳳席 \$475

### 錦繡大拼盤

熱炒: 蜜汁火腿  
生炒響螺片  
酥炸蟹鉗

### 濃湯魚翅

### 北京掛爐烤鴨

主菜: 蔥薑龍蝦  
鮑魚菜膽  
當紅炸子雞  
清蒸石斑  
海鮮撈麵

甜點: 什錦拼花水果  
核桃糊

### DINNER BANQUET

\$475.00 per table (10 people)

### ASSORTED COLD-CUTS PLATTER

### ASSORTED HOT PLATTER

Honey Ham  
Sauteed Sliced Conch  
Crispy Crab Claw

### SHARK'S FIN SOUP

### PEKING DUCK

### MAIN COURSE

Lobster with Scallion and Ginger sauce  
Abalone with Cabbage Heart  
Deep Fried Spring Chicken  
Steamed Seabass  
Lo Mein with Seafood Topping

### DESSERTS:

Assorted Seasonal Fruits Platter  
Walnuts Soup

## 福壽席 \$550

### 錦繡大拼盤

熱炒: 魚香干貝  
油爆響螺片  
生炒海蜇雞絲

### 濃湯魚翅

### 北京掛爐烤鴨

主菜: 蔥薑龍蝦  
T-Bone牛排  
麒麟石斑魚  
鮑魚菜膽  
海鮮撈麵

甜點: 什錦拼花水果  
豆沙鍋餅

### DINNER BANQUET

\$550.00 per table (10 people)

### ASSORTED COLD-CUTS PLATTER

### ASSORTED HOT PLATTER

Sauteed Scallop with Garlic Sauce  
Sauteed Sliced Conch  
Sauteed Shredded Chicken with Jelly Fish

### DELUXE SHARK'S FIN SOUP

### PEKING DUCK

### MAIN COURSE

Lobster with Scallion and Ginger Sauce  
T-bone Steak  
Deluxe Steamed Seabass  
Abalone with Cabbage Heart  
Lo Mein with Seafood Topping

### DESSERTS:

Assorted Seasonal Fruits Platter  
Red Bean Pancake

新福臨門大酒樓  
慶祝「母親節」晚宴

魔術表演、歌星助慶、每席奉送紅酒壹枝  
日期：二零零六年五月十四日星期日下午八點

美點生果	香芋西米露	香蒜伊面	水晶炒飯	金牌三乳鵲	姜葱炒雙龍蝦	清蒸游水曹魚	鮮冬菇海參菜膽	蟹肉竹笙三喜翅	脆奶醬爆蝦球帶子	式熱帶	大紅海蜆乳豬件
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每席特價：398.00 全包（包稅項、小費、汽水）

# ① 味中味

② 三菜一汤加白饭 \$16.95  
③ 两菜一汤加白饭 \$11.95

\*以下供选择菜肴:

- |         |          |          |
|---------|----------|----------|
| ④ 荔枝肉   | ①7 炒鱼片   | ②7 炒时菜   |
| ⑤ 醉排骨   | ①8 红糟鱼块  | ②8 闷豆腐   |
| ⑥ 南煎肝   | ①9 豆鼓鱼块  | ②9 冬菇豆腐  |
| ⑦ 红糟鸡   | ②0 椒盐鱼块  | ③0 本楼持素  |
| ⑧ 红烧肉   | ②1 尤鱼炒韭菜 | ③1 醋溜白菜  |
| ⑨ 红糟肉   | ②2 清蒸黄瓜鱼 | ③2 开洋白菜  |
| ⑩ 炒下水   | ②3 尤鱼炒菜花 | ③3 冬菇炒腐竹 |
| ⑪ 咸鸡    | ②4 椒盐鲜尤  | ③4 蒜蓉空心菜 |
| ⑫ 酥鸡    | ②5 金砖螺片  | ③5 鸡蛋西红柿 |
| ⑬ 香干肉丝  | ②6 鲜贝金块  | ③6 干扁四季豆 |
| ⑭ 笋干炒肉丝 |          | ③7 炒油菜苗  |
| ⑮ 青椒肉丝  |          |          |
| ⑯ 青椒鸡丝  |          |          |

585-1868  
347 to Lakeside Ave. 28 \*每天煲汤  
Right on Lakeside (39) \*每加一菜\$5  
Make 1st Left - Turn 1st Right - To Tender Lane (2nd stop)  
#10 Tender Lane



無味精筵席  
附設卡拉OK貴賓房  
歡迎預訂

海味大拼盤

碧綠炒桂花蚌螺片  
參茸花炸蟹  
太極扒豆苗  
12隻

竹笙海鮮翅

芝士牛油焗大蝦

清蒸原條大青斑

金牌炸子雞

鮮蝦荷葉飯

北菇瑤柱炆伊麵

蓮子百合燉萬壽果

\$ 2880

香港灣仔大工東街21-23號(修頓西南角、電車路豐澤電器轉入)電話: 2529 3913 國文傳真: 2861 3375

# 東雲閣海鮮酒家

《A》

## 茶市點心卡

精美點心  
即叫即製

※ 特設港式大排檔週末供應 ※  
紹城裹蒸粽、五香牛什、豬皮蘿蔔、粥品、糖醋豬腳薑、白雲鳳爪、  
灼通菜、灼油菜、灼芥蘭、灼豆苗、

檯號：\_\_\_\_\_ 人數：\_\_\_\_\_ 服務員：\_\_\_\_\_

### ( 茶 具 的 選 用 )

<input type="checkbox"/> 蓋碗	<input type="checkbox"/> 個人品茗組	<input type="checkbox"/> 四人品茗組	<input type="checkbox"/> 六人品茗組
<input type="checkbox"/> 上釉茶具	<input type="checkbox"/> 紫砂茶具之一	<input type="checkbox"/> 紫砂茶具之二	

- ☐ 普通茶葉 Regular Tea.....(Per Person) \$0.40
- ☐ 菊花茶 Chrysanthemum .....(Per Person) \$0.70
- ☐ 宮庭普洱 Palace Pu Erh Tea.....(Pack) \$2.00
- ☐ 鐵觀音王 Tikuanyin King .....(Pack) \$4.00
- ☐ 頂級王枝香單叢 Dan Cong (Premium Grade) .....(Pack) \$4.00
- ☐ 王枝香單叢 Dan Cong .....(Pack) \$3.00
- ☐ 白龍珠 Jasmine Pearl.....(Pack) \$4.00
- ☐ 香雲 The Spirit of Jasmine .....(Pack) \$2.00
- ☐ 銀針白毫 Silver Tip Pekoe.....(Pack) \$3.00
- ☐ 白牡丹 White Peony .....(Pack) \$3.00
- ☐ 獅峰龍井 Dragon Well Green Tea.....(Pack) \$3.00
- ☐ 苦丁條茶 Ku Ding Tea (Whole Leaf) .....(Pack) \$5.00

# 東雲閣海鮮酒家

《B》

精美點心  
即叫即製

## 茶市點心卡

- |  |   |
|--|---|
| □ 1. 百花蓮盒 Baked Stuffed Shrimp in Lotus.....\$2.25             | □ 26. 炸 夏 卷 Cruller Rice Noodle ....\$2.25              |
| □ 2. 香茜魚翅餃 Steamed Shark Fin Dumpling.....\$3.25               | □ 27. 鮮帶子腸粉 Steamed Scallop Rice Noodle.....\$3.25      |
| □ 3. 石榴牛肉球 Steamed Beef Ball.....\$2.25                        | □ 28. 生 蝦 腸 粉 Steamed Fresh Shrimp Rice Noodle...\$2.25 |
| □ 4. 蝦子燒賣 Special Pork Dumpling \$2.25                         | □ 29. 香茜牛腸粉 Beef Rice Noodle .....\$2.25                |
| □ 5. 玉翠鴨腳丸 Duck Feet .....\$3.25                               | □ 30. 蒜茸雞絲腸粉 Chicken Rice Noodle ...\$2.25              |
| □ 6. 水晶蝦餃 Steamed Shrimp Dumpling.....\$2.25                   | □ 31. 肉鬆蟹黃卷 Steamed Pork Roll.....\$2.25                |
| □ 7. 羅漢齋菜餃 Vegetable Dumpling.....\$2.25                       | □ 32. 紹城煤菜絲 Sticky Rice Wrapped in String.....\$3.25    |
| □ 8. 鳳尾豆苗餃 Snow Peas Leaf Dumpling.....\$3.25                  | □ 33. 佛動糯米飯 Sticky Rice .....\$3.25                     |
| □ 9. 潮州粉果 Steamed Fuf Kou.....\$2.25                           | □ 34. 奶油馬拉卷 Steamed Egg Cream Roll \$1.95               |
| □ 10. 魚翅燒賣皇 Shark Fin w. Pork Dumpling.....\$3.25              | □ 35. 生煎藕百糕 Fried Turnip Cake.....\$2.25                |
| □ 11. 魚翅基圍 Live Shrimp w. 蝦 餃 皇 Shark Fin Dumpling...\$4.50    | □ 36. 鮮 蝦 春 卷 Fried Shrimp Egg Roll \$2.25              |
| □ 12. 生剖龍蝦餃 Fresh Lobster Dumpling.....\$3.25                  | □ 37. 威化芝麻蝦卷 Fried Sesame Shrimp Roll \$2.25            |
| □ 13. 薑蔥蝦餃 Fried Shrimp Dumpling w. Ginger & Scallion...\$3.25 | □ 38. 百花瘦肉卷 Fried Bacon Shrimp ....\$3.25               |
| □ 14. 鮑魚水晶飽 Steamed Abalone Bun.\$3.25                         | □ 39. 炸 羔 羊 角 Fried Taro Dumpling...\$2.25              |
| □ 15. 玉瑤芋茸糕 Mince Taro Cake .....\$2.25                        | □ 40. 香 酥 蝦 丸 Fried Shrimp Ball.....\$2.25              |
| □ 16. 水浸蝦魚球 Steamed Fish Ball .....\$2.25                      | □ 41. 魚茸香酥盒 Mince Fish Dumpling . \$2.25                |
| □ 17. 生煎鍋貼 Pan Fried Pork Dumpling.....\$2.25                  | □ 42. 百 花 蟹 鉗 Fried Crab Claw .....\$3.25               |
| □ 18. 茶香鮮竹卷 Bean Curd Roll.....\$2.25                          | □ 43. 五香咸水角 Fried Pork Dumpling...\$2.25                |
| □ 19. 韭 菜 餅 Green Leek Fried Dumplings .....\$2.25             | □ 44. 生煎腐皮卷 Fried Bean Curd w. Shrimp .....\$3.25       |
| □ 20. 魚滑茄子 Stuffed Eggplant w. Shrimp.....\$2.25               | □ 45. 西 檸 挞 Lemon Flavor Tarts.....\$1.95               |
| □ 21. 百花釀青椒 Stuffed Green Pepper w. Shrimp .....\$2.25         | □ 46. 香 酥 蛋 挞 Baked Egg Tarts .....\$1.95               |
| □ 22. 豉椒牛腩煲 Beef Tripe w. Black Bean .....\$2.25               | □ 47. 綠 茶 奶 挞 Baked Green Tea Tarts \$1.95              |
| □ 23. 黑椒牛仔骨 Short Rib w. Black Pepper Sauce .....\$3.25        | □ 48. 珍珠木瓜船 Pearl Tapioca Papaya Pudding.....\$2.25     |
| □ 24. 薑公鳳爪 Chicken Feet.....\$2.25                             | □ 49. 香 芒 布 甸 Mango Pudding .....\$2.25                 |
| □ 25. X O 排 骨 Steamed Spare Rib w. X.O. Sauce .....\$2.25      | □ 50. 杏仁豆腐花 Almond To Fu .....\$1.95                    |
|  | □ 51. 香滑椰汁糕 Cold Coconut Cream Cake.....\$1.95          |
|  | □ 52. 薑 汁 燉 奶 Broiled Pudding .....\$2.25               |
|  | □ 53. 蜜黃蓮蓉飽 Steamed Lotus Seed Bun \$1.95               |
|  | □ 54. 雷 沙 湯 丸 Sweet Bean Ball.....\$2.25                |
|  | □ 55. 迷你焗叉燒飽 Baked Roast Pork Bun \$1.95                |
|  | □ 56. 蒜 豆 沙 飽 Steamed Bean Bun .....\$1.95              |
|  | □ 57. 素 菜 飽 Steamed Veggies Bun.....\$1.95              |
|  | □ 58. 三 色 飽 Steamed Three Flavor Bun .....\$1.95        |

味 中 味

三菜一汤加白饭 \$16.95  
两菜一汤加白饭 \$11.95

\*以下是供选择菜肴:

荔枝肉  
醉排骨  
南煎肝  
红糟鸡  
红烧肉  
红糟肉  
炒下水  
咸鸡  
酥鸡  
香干肉丝  
笋干炒肉丝  
青椒肉丝  
青椒鸡丝

炒鱼片  
红糟鱼块  
豆鼓鱼块  
椒盐鱼块  
尤鱼炒韭菜  
清蒸黄瓜鱼  
尤鱼炒菜花  
椒盐鲜尤  
金砖螺片  
鲜贝金块

炒时菜  
闷豆腐  
冬菇豆腐  
本楼持素  
醋溜白菜  
开洋白菜  
冬菇炒腐竹  
蒜蓉空心菜  
鸡蛋西红柿  
干扁四季豆  
炒油菜苗

\*每天煲汤

\*每加一菜\$5

天天港式點心

小點 \$1.95

1. 雲王手燒賣 Pork Shaw My  
Meat ball of pork, mushroom and shrimp wrapped in thin dough
2. 荷尖鮮蝦餃 Ho Chow (shrimp ball)  
Shrimp meat wrapped in thin dough
3. 桂侯汁鴨掌 Steamed Duck Feet
4. 豉椒蒸鳳爪 Steamed Chicken Feet
5. 豉汁蒸排骨 Steamed Spare ribs with Black Bean
6. 豉椒牛爽肚 Beef Tripe  
Black bean, soaked in hot sauce
7. 湖州粉標 Fun Gor  
Crescent shape translucent dough stuffed with pork and dried shrimp
8. 香豉牛肉賣 Steamed Beef Shaw My
9. 燒油鮮竹卷 Shin Roll
10. 薑蔥牛腩卷 Beef Tripe with Ginger and Onions
11. 芋泥蟹腸捲 Sausage Roll  
Chinese sausage steamed in roll style bun
12. 燒賣叉燒包 Char Shaw Bow  
Steamed Bun stuffed with BBQ pork in oyster sauce
13. 富順雞飽仔 Chicken Bow  
Steamed bun stuffed with chicken mushroom & bamboo shoot
14. 上海小籠包 Shang Mei Pork Bun
15. 香滑奶黃飽 Steamed Cream Bow
16. 蓮蓉飽 Steamed Lotus Seed Bow
17. 焗叉燒菠蘿飽 Baked BBQ Pork Yellow Bun
18. 焗叉燒奶黃飽 Baked Cream Yellow Bun
19. 焗叉燒雞飽 Baked Yellow Bun (no filling)
20. 叉燒奶黃飽 Char Shaw Bow (baked)  
Baked bun stuffed with BBQ pork in oyster sauce
21. 手撕雞卷捲 Crispy Spring Roll  
Deep fried egg roll with shredded pork, chicken and bamboo shoots
22. 安順咸水月 Ham Sul Kok  
Deep fried normyfour shell stuffed with BBQ pork, mushroom and dried shrimp
23. 蜂巢芋月 Wo Kok  
Taro ball, deep fried mashed taro with minced meat stuffing

小點 \$1.95

24. 甘露叉燒酥 BBQ Pork Show
25. 腊味蘿蔔糕 Lo Bak Ko  
Taro cake, filled with shrimp and pork
26. 鮮皮雞蛋撻 Egg Tart
27. 白 糖 糕 Sweet Rice Cake
28. 香麻炸軟糖 Sweet Rice Ball with Sesame
29. 杏仁馬拉糕 Fresh Waterchestnut Pudding
30. 杏仁豆腐 Almond Tofu
31. 海南椰汁糕 Milk & Coconut Sauce Cake
32. 清甜芋頭糕 Sweet Taro Cake
33. 沙 翁 Chinese Donut

中點 \$2.95

34. 叉燒滑腸粉 Rice Noodle Wrapped with BBQ Pork
35. 牛肉滑腸粉 Rice Noodle Wrapped with Beef
36. 鮮蝦滑腸粉 Rice Noodle Wrapped with Shrimp
37. 八珍糯米糍 Normy Gal (Sticky Rice)  
Sweet rice with chicken, BBQ pork, Chinese sausage, bamboo shoot, and mushrooms wrapped and steamed in lotus leaf
38. 白雲鳳爪 Marinated Chicken Feet
39. 臘 茄 子 Stuffed Eggplant
40. 臘 香 腸 Stuffed Bell Pepper
41. 臘 桃 桃 Stuffed jalapenos
42. 紫 菜 卷 Chinese Sushii

大點 \$3.95

43. 點心扒骨飯 Spare ribs Over Rice
44. 點心糯米飯 Sticky Rice Bowl

特點 \$4.95

45. 麻辣蝦掌 Marinated Duck Feet
46. 蟹 鉗 Crab Claw

(茶茶每位五毫) TEA 50 50 Prices are subject to change without notice



# 點心 Dim Sum

(小)點 \$1.95 (S)mall  
(中)點 \$2.95 (M)edium  
(大)點 \$3.95 (L)arge  
(特)點 \$4.95 (E)xtra Large  
(原)點 \$4.95 (K)itchen Specialties

Table# \_\_\_\_\_  
Time \_\_\_\_\_  
Server \_\_\_\_\_  
#Cust. \_\_\_\_\_

## 蒸點 Steamed Dim Sum

數量  
Quantity

魚翅蓮子羹(大)	Shark's Fin Soup Dumpling (L)	
水晶蝦餃(中)	Shrimp Dumpling (M)	
魚子蝦餃(中)	Shrimp and Pork Dumpling	
鮮蝦蒸餃(大)	Chives Dumpling (L)	
蟹肉香菇餃(大)	Crab Meat Dumpling (L)	
鮮蝦蒸粉卷(中)	Shrimp Fun Gu (M)	
潮州鮮粉卷(中)	Shrimp Fun Gu (M)	
豉汁蒸排骨(小)	Spareribs w/Black Bean Sauce (S)	
柱侯蒸鳳爪(小)	Chicken Paws w/Chao Hou Sauce (S)	
薑蔥牛腩(小)	Beef Tripe (S)	
黑椒牛仔骨(中)	Short Rib w/Black Pepper Sauce (M)	
鮮竹牛肉球(小)	Mixed Beef Balls (S)	
北菇鮮蝦丸(中)	Shrimp Ball w/Black Mushroom (M)	
瑤柱珍珠雞(大)	Sticky Rice in Lotus Leaf (L)	
蘿蔔炆牛肚(大)	Beef Tripe w/Turnip (L)	
四寶滑雞(大)	Chicken Rolls (L)	
咖喱墨魚仔(中)	Squid in Curry Sauce (M)	
豉油鮮竹卷(中)	Bean Curd Skin Roll (M)	
燒賣叉燒包(小)	BBQ Pork Bun (S)	
鮮香雞包(小)	Chicken Bun (S)	
椰香奶皇包(小)	Egg Cream Bun (S)	
蛋黃蓮蓉包(小)	Lotus Paste Bun (S)	
蜜汁蓮蓉包(小)	Chinese Sausage Bun (S)	
爵士奶皇包(小)	Egg Cream Rolls (S)	

## 甜品 Dessert

數量  
Quantity

滑沙湯丸(小)	Sweet Sesame Rice Ball (S)	
紅豆椰汁糕(中)	Coconut Red Bean Cake (S)	
香芒果布甸(小)	Mango Pudding (S)	
滑滑椰汁糕(中)	Cocoanut Pudding (M)	

## 煎點 Pan Fried Dim Sum

數量  
Quantity

菜肉生煎包(大)	Pork and Vegetable Bun (L)	
香煎蘿蔔絲(小)	Turnip Cake (S)	
五香芋頭餅(小)	Taro Cake (S)	
桂祥荔枝餅(小)	Waterchestnut Cake (S)	
菜肉鍋貼(大)	Pot Sticker (L)	
上湯原皮卷(大)	Bean Curd Skin Roll (L)	
韭菜蔥窩餅(大)	Chives Bread Bun (L)	

## 炸點 Deep Fried Dim Sum

數量  
Quantity

海鮮沙律卷(大)	Seafood Salad Roll (L)	
蟹肉炸蝦卷(大)	Crab and Shrimp Roll (L)	
芋絲炸春卷(小)	Taro Egg Roll (S)	
菜肉炸芋角(小)	Taro Puff (S)	
家鄉鹹水角(小)	Dried Shrimp Dumpling (S)	
蓮蓉煎堆仔(小)	Sesame Roll w/Lotus Seed Paste (S)	
香滑豆沙角(小)	Bean Paste Puff (S)	

## 焗點 Bake Dim Sum

數量  
Quantity

叉燒焗餐包(小)	BBQ Pork Bun (S)	
蒜蓉奶皇包(小)	Yellow Cream Bun (S)	
牛腩焗仔包(小)	Sausage Bun (S)	
香蒜叉燒包(中)	BBQ Pork Pie (M)	
蓮蓉叉燒包(中)	Lotus Paste/Salted Duck Egg Pie (M)	
酥皮鮮奶餅(小)	Egg Custard (S)	
鹹蛋鮮奶餅(小)	Milk Custard (S)	

## 廚點 Kitchen Specialties

數量  
Quantity

白雲鳳爪(大)	Gold Chicken Paws (K)	
五香牛腩(大)	Cand Beef (K)	
佛山烹神(大)	Pork Shank (K)	
海皇海草(大)	Jelly Fish with Seaweed (K)	
肉片芥蘭(大)	Steamed Chinese Broccoli (K)	
椒鹽鮮魷(大)	Deep Fried Calamari/Squid & Prawns (K)	
明爐燒鴨(大)	Roasted Duck (K)	
香妃走地雞(大)	Empress Chicken (K)	
蜜汁叉燒(大)	Honey BBQ Pork (K)	
玫瑰豉油雞(大)	Rose Sage Chicken (K)	

## 腸粉 Rice Noodle Roll

數量  
Quantity

蒜茸鮮蝦腸粉(中)	Shrimp Rice Noodle Roll (M)	
香茜牛肉腸粉(中)	Beef Rice Noodle Roll (M)	
蜜汁叉燒腸粉(中)	Pork Rice Noodle Roll (M)	
蔬菜上湯腸粉(中)	Vegetarian Rice Noodle Roll (M)	
港式炸兩腸粉(中)	Rice Noodle Cake (M)	

## 粥飯 Rice & Congee

數量  
Quantity

鮮油條白粥(大)	Fried Bread Stick & Plain Congee (L)	
皮蛋瘦肉粥(大)	Preserved Egg Pork Congee (L)	
菜肉花生粥(大)	Stroke Fish and Peanut Congee (L)	
臘味煲仔飯(特)	Sausage & Preserved Pork Rice in Casserole (E)	
鳳爪碎骨飯(特)	Chicken Paws & Rib Rice in Casserole (E)	



## 湯麵

Noodle in Soup

上湯雲吞 Won Ton Soup	5.00
上湯水餃 Shui Kau Soup	5.00
鮮蝦雲吞麵 / 河粉 Won Ton Noodle or Rice Stick	5.00
鮮蝦水餃麵 / 河粉 Shrimp Dumpling Noodle or Rice Stick	5.00
柱侯牛腩麵 / 河粉 Beef Brisket Noodle or Rice Stick	5.00
柱侯牛腩雲吞麵 / 河粉 Beef Brisket Won Ton Noodle or Rice Stick	5.00
燒鴨湯麵 / 河粉 Roasted Duck Noodle or Rice Stick	5.00
叉燒湯麵 / 河粉 BBQ Pork Noodle or Rice Stick	5.00
香妃雞湯麵 / 河粉 Empress Chicken Noodle or Rice Stick	5.00
豉油雞湯麵 / 河粉 Soya Chicken Noodle or Rice Stick	5.00
南乳豬手湯麵 / 河粉 Pig Hock Noodle or Rice Stick	5.00
蝦球湯麵 / 河粉 Shrimp Noodle or Rice Stick	5.00



## 撈麵

Tossed Noodle - Soup on Side

雲吞撈麵 Wan Tun Tossed Noodle	5.50
水餃撈麵 Dumpling Tossed Noodle	5.50
柱侯牛腩撈麵 Beef Brisket Tossed Noodle	5.50
脆皮燒鴨撈麵 Roasted Duck Tossed Noodle	5.50
化皮燒豬撈麵 Roasted Pig Tossed Noodle	5.50
蜜汁叉燒撈麵 BBQ Pork Tossed Noodle	5.50
香妃雞撈麵 Empress Chicken Tossed Noodle	5.50
豉油雞撈麵 Soya Chicken Tossed Noodle	5.50
鮑汁薑蔥撈麵 Onion & Ginger Tossed Noodle in Abalone Sauce	5.50
蠔油菜遠撈麵 Vegetable Tossed Noodle with Oyster Sauce	5.50
蝦球撈麵 Shrimp Tossed Noodle	5.50



午市頭廚皇牌推介  
Chef's Recommendation

阿一炒生麵 House NO.1 Chow Mein	8.00
特色肥牛撈麵 Beef Lo Mein	8.00
海鮮撈麵 Seafood Lo Mein	8.00
蒜香海鮮魚湯米線 Seafood with Vermicelli Soup	8.00
星洲炒米粉 Singapore Style Rice Noodle	8.00
潮式紫菜肉碎泡粥 Seaweed & Minced Pork Congee	7.00
香菇撈粗麵 Braised E-Fu Noodles with Mushroom	7.00
潮式泡飯 Chu Chow Style Congee	11.00
雪菜絲湯麵 Duck Meat & Preserved Vegetable Noodle Soup	7.00
豉油皇雞絲炒麵 Julienne Chicken Chow Mein with Soya Sauce	7.00
菜脯魚香茄子攪米粉 Egg Plant Minced Meat Rice Noodle	7.00
上湯生麵 Noodle in Superior Soup	6.00
豉油皇素炒麵 Bean Sprouts Chow Mein with Soya Sauce	6.00



### Combination Lunch

**NO. 1 \$6.00**

BBQ Pork  
Fried Shrimp  
BBQ Pork Fried Rice  
Chicken Subgum Chow Mein

**NO. 2 \$6.00**

Fried Shrimp  
Pork Chow Mein  
Sweet and Sour Pork  
BBQ Pork Fried Rice

### Lunch Specials

**\$6.00 per Person**

INCLUDES: Soup of the Day  
Egg Roll  
Crab Puff  
Pork Fried Rice

Select one item Listed Below (No Soup for ToGo Orders)

Barbecue Pork  
Barbecue Rib  
Roasted Duck  
Kung Pao Chicken  
Cashew Nut Chicken  
Orange Chicken  
General Tsao's Chicken  
Mongolian Beef  
Green Bean Beef  
Sweet and Sour Pork  
Shrimp Vegetables  
Tofu Vegetables

地址：九龍紅磡馬頭圍道29—35號

# 金寶石酒樓

定座電話：332 6480  
333 1022

## 團年飯發財春茗精選菜譜歡迎預訂

生志興 龍精全龍翅翅席 每席 2380元 發財好市 劉福全龍石斑翅席 每席 1780元

豐年美點心	鴻運慶團圓	高湯水餃伊麵	錦繡糯米飯	脆皮乳鴿皇翅	紅燒新鮮山瑞	清蒸大青斑	翡翠蝦球	原盅燉翅翅	金銀明蝦球	發財好市拼盤	鴻運乳豬全體
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金三滿堂海鮮翅席 每席 1560元

特製美點心	鴻運慶團圓	幸福伊麵	錦繡糯米飯	原盅燉翅翅	清蒸大青斑	翡翠蝦球	紅燒新鮮山瑞	美意翠綠蝦仁	發財好市拼盤	鴻運乳豬全體
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花開富貴翅席 每席 1080元

廣府設席	美點雙喜	青豆馬蹄雞	吉祥伊麵	錦繡炒飯	生頭大團圓	清蒸大青斑	紅燒新鮮山瑞	魚翅海味羹	紅燒乳豬全體
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本酒樓拾六年來，一貫宗旨：  
製作認真，忠誠服務，貨真價實，絕無欺詐。

特價菜譜 取價特廉 如蒙信用，吃付銀 掛收3%手續費 (加壹張掛費)

KUNG.....HEI

FAT.....CHOY

恭喜大家都發財

HORSE YEAR PROMOTION

春節獻禮

馳 名 老 牌		GLASSINE BAG 春卷袋 1/2 磅庄 1 磅庄 2 磅庄 1/2 LB, 1LB OR 2 LB	餐 館 精 品
<small>Chinese and American Sales Company TARRYTOWN, NY • WASHINGTON, DC • FRESNO, CAL</small>			

1990.1.27 - 1990.2.27

BUY 1 MASTER CASE OF GLASSINE BAGS  
GET 1 CASE OF 500-PACK SOY SAUCE FOR FREE

凡在一九九〇年元月廿七日至一九九〇年二月廿七日期間，購買本公司出品之熊貓牌春卷袋壹整箱者，一律免費奉贈 500 包裝之醬油包壹箱，多買多送，送完即止，機會難逢，萬勿錯過。

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FOR SUPPLIES

(OR FOR MORE INFORMATION)

請即與貴地區之批發商 洽購查詢

多買多送 SUBJECT TO AVAILABILITY OF SUPPLY 送完即止



欢迎光临

点





鲜虾肠粉	8.00	笋尖鲜虾饺 (蒸)	9.00
Steamed Rice Flour Rolls with Shrimps		Steamed Shrimp Dumplings (Ho Kau)	
牛肉肠粉	8.00	鲮鱼干烧卖 (蒸)	6.00
Steamed Rice Flour Rolls with Beef		Steamed Pork Dumplings with Crab Cream (Siew Mai)	
叉烧肠粉	8.00	蚝皇叉烧包 (蒸)	5.00
Steamed Rice Flour Rolls with Barbecued Pork		Barbecued Pork Buns	
火腩丝肠粉	8.00	梅子蒸排骨 (蒸)	5.00
Steamed Rice Flour Rolls with Shredded Roast Duck		Steamed Spare Ribs with Plum Sauce	
鱼片肠粉	8.00	陈皮牛肉球 (蒸)	5.00
Steamed Rice Flour Rolls with Sliced Fish		Steamed Beef Balls	
煎味煎陆鱼饼 (煎)	6.00	乾烧四宝扎 (蒸)	6.00
Pan Fried Fish Cake with Preserved Meats		Steamed Vegetable Rolls with Assorted Meat	
		迷你珍珠鸡 (蒸)	8.00
		Mini Glutinous Rice Dumplings	
		雀巢菜卷 (蒸)	5.00
		Steamed 'Nori' Rolls with Mashed Chicken	
		无锡小笼包 (蒸)	6.00
		Steamed Pork Dumplings 'Wu Xi' Style	
		松化叉烧酥 (焗)	5.00
		Baked Barbecued Pork Puffs	
		生鸡丝春卷 (炸)	5.00
		Deep Fried Spring Rolls	
		沙律海鲜卷 (炸)	8.00
		Deep Fried Seafood Rolls with Salad	
		蛋玉莲蓉包 (蒸)	5.00
		Mashed Lotus Seed Buns with Egg Yolk	
		榄仁马拉盏 (蒸)	5.00
		Sponge Cake with Olive Kernel	
		豆沙水晶包 (蒸)	5.00
		Crystal Buns with Red Bean Paste	
		香翠绿豆沙	5.00
		Green Bean Syrup with Herbs	
		荔枝西米露	5.00
		Sago Syrup with Mashed Taro	
		蜂巢荔芋角 (炸)	5.00
		Deep Fried Taro Dumplings	



東雲閣海鮮酒家  
茶市點心卡

《A》

精美點心  
即叫即製

※ 特設港式大排檔週末供應 ※

紹城裹蒸粽、五香牛什、豬皮蘿蔔、  
粥品、糖醋豬蹄蓋、白雲鳳爪、  
灼通菜、灼油菜、灼芥蘭、灼豆苗、

樓號：\_\_\_\_\_ 人數：\_\_\_\_\_ 服務員：\_\_\_\_\_ 檯號：\_\_\_\_\_ 人數：\_\_\_\_\_ 服務員：\_\_\_\_\_

( 茶 具 的 選 用 )

☐ 蓋碗

☐ 個人品茗組

☐ 四人品茗組

☐ 六人品茗組

☐ 上釉茶具

☐ 紫砂茶具之一

☐ 紫砂茶具之二

茶葉價目表

☐ 普通茶葉 Regular Tea .....(Per Person) \$0.40  
☐ 菊花茶 Chrysanthemum .....(Per Person) \$0.70  
☐ 宮庭普洱 Palace Pu Erh Tea .....(Pack) \$2.00  
☐ 鐵觀音王 Tikuan Yin King .....(Pack) \$4.00  
☐ 頂級王枝香單叢 Dan Cong (Premium Grade) ..(Pack) \$4.00  
☐ 王枝香單叢 Dan Cong .....(Pack) \$3.00

茶葉價目表

☐ 白龍珠 Jasmine Pearl .....(Pack) \$4.00  
☐ 香雲 The Spirit of Jasmine .....(Pack) \$2.00  
☐ 銀針白毫 Silver Tip Pekoe .....(Pack) \$3.00  
☐ 白牡丹 White Peony .....(Pack) \$3.00  
☐ 獅峰龍井 Dragon Well Green Tea .....(Pack) \$3.00  
☐ 苦丁條茶 Ku Ding Tea (Whole Leaf) ....(Pack) \$5.00

東雲閣海鮮酒家  
茶市點心卡

《B》

精美點心  
即叫即製

※ 特設港式大排檔週末供應 ※

紹城裹蒸粽、五香牛什、豬皮蘿蔔、  
粥品、糖醋豬腳薑、白雲鳳爪、  
灼通菜、灼油菜、灼芥蘭、灼豆苗、

樓號： 人數： 服務員： 樓號： 人數： 服務員：

□ 百花蓮蓉 1. Baked Stuffed Shrimp in Lotus.....\$2.25	□ 香滑茄汁 20. Stuffed Eggplant w. Shrimp.....\$2.25	□ 香酥蝦丸 40. Fried Shrimp Ball.....\$2.25
□ 香滑魚翅 2. Steamed Shark Fin Dumpling.....\$3.25	□ 香滑綠芥 21. Stuffed Green Pepper w. Shrimp.....\$2.25	□ 香酥蟹鉗 41. Mince Fish Dumpling.....\$2.25
□ 石斑牛腩球 3. Steamed Beef Ball.....\$2.25	□ 豉椒牛腩煲 22. Beef Tripe w. Black Bean.....\$2.25	□ 百花蟹鉗 42. Fried Crab Claw.....\$3.25
□ 蝦子燒賣 4. Special Pork Dumpling.....\$2.25	□ 豉椒牛仔骨 23. Short Rib w. Black Pepper Sauce.....\$3.25	□ 五香咸水角 43. Fried Pork Dumpling.....\$2.25
□ 生炆鴨脚丸 5. Duck Feet.....\$2.25	□ 豉公鳳爪 24. Chicken Feet.....\$2.25	□ 生炆腐皮卷 44. Fried Bean Curd w. Shrimp.....\$3.25
□ 水晶蝦餃 6. Steamed Shrimp Dumpling.....\$2.25	□ X O 拼 25. Steamed Spare Rib w. X.O. Sauce.....\$2.25	□ 蓮蓉 44.5. Lemon Flavour Tarts.....\$1.95
□ 蓮蓉豆苗餃 7. Vegetable Dumpling.....\$2.25	□ 特 26. Cruller Rice Noodle.....\$2.25	□ 香酥蛋挞 46. Baked Egg Tarts.....\$1.95
□ 鳳尾豆苗餃 8. Snow Peas Leaf Dumpling.....\$3.25	□ 鮮蝦子撻粉 27. Steamed Scallops Rice Noodle.....\$3.25	□ 綠茶奶酥 47. Baked Green Tea Tarts.....\$1.95
□ 潮州炒麵 9. Steamed Fuf Kou.....\$2.25	□ 生炆雞柳 28. Steamed Fresh Shrimp Rice Noodle.....\$2.25	□ 珍珠木瓜船 48. Pearl Tapioca Papaya Pudding.....\$2.25
□ 帶子燒賣 10. Shrimp Fin w. Pork Dumpling.....\$4.50	□ 香滑牛腩粉 29. Beef Rice Noodle.....\$2.25	□ 香滑杏仁 49. Mango Pudding.....\$2.25
□ 蝦子燒賣 11. Live Shrimp w. Shark Fin Dumpling.....\$3.25	□ 鮮蝦子撻粉 30. Chicken Rice Noodle.....\$2.25	□ 杏仁豆腐花 50. Almond To Fu.....\$1.95
□ 生炆蝦餃 12. Fresh Lobster Dumpling.....\$3.25	□ 潮州蟹鉗卷 31. Steamed Pork Roll.....\$2.25	□ 香滑汁餅 51. Cold Coconut Cream Cake.....\$1.95
□ 蓮蓉蝦餃 13. Fried Shrimp Dumpling w. Ginger & Scallion.....\$3.25	□ 豉椒碎菜粉 32. Sticky Rice Wrapped in String.....\$3.25	□ 蓮子撻粉 52. Broiled Pudding.....\$2.25
□ 乾帶水晶餃 14. Steamed Abalone Bun.....\$2.25	□ 潮州鴨頭飯 33. Sticky Rice.....\$1.95	□ 蓮蓉蓮蓉包 53. Steamed Lotus Seed Bun.....\$1.95
□ 蓮蓉芋泥餅 15. Mince Taro Cake.....\$2.25	□ 生炆鴨柳卷 34. Steamed Egg Cream Roll.....\$2.25	□ 蜜沙薯丸 54. Sweet Black Bean Bun.....\$1.95
□ 水浸咸魚球 16. Steamed Fish Ball.....\$2.25	□ 鮮蝦春卷 35. Fried Turnip Cake.....\$2.25	□ 蓮蓉燒賣 55. Baked Roast Pork Bun.....\$1.95
□ 蓮蓉燒賣 17. Pan Fried Pork Dumpling.....\$2.25	□ 鮮蝦春卷 36. Fried Shrimp Egg Roll.....\$2.25	□ 茶葉沙撻 56. Steamed Black Bean Bun.....\$1.95
□ 茶香鮮骨卷 18. Bean Curd Roll.....\$2.25	□ 咸仁芝麻卷 37. Fried Sesame Shrimp Roll.....\$2.25	□ 茶葉餅 57. Steamed Vegetable Bun.....\$1.95
□ 海味西米餃 19. Seafood Tapioca Dumpling.....\$3.25	□ 香滑蝦卷 38. Fried Bacon Shrimp.....\$3.25	□ 三色 58. Steamed Three Flavor Bun.....\$1.95
	□ 特 39. Fried Taro Dumpling.....\$2.25	

## 恭 喜 發 財

百花齊放.....\$11.95

Chinese Sausage with Chives

億年子盛名.....\$12.95

Chinese Sausage with Mix Vegetable

大財好市.....\$18.95

Fat Choy with dry Oyster

酒後真言.....\$10.95

Spicy Clams in Hot Pot

樓檯雙會.....\$15.95

Seafood Bird's Nest

錦繡河山.....\$16.95

B.B.Q. Cold Platter

金龍賀歲.....\$18.95

Deep Fried Flounder

龍精虎猛.....\$19.95

Lobster with ginger and Scallions

滿地金錢.....\$13.95

Stuffed Black mushroom

金玉滿堂.....\$18.95

Scallops with Chinese Broccoli

碧波蕩洋.....\$11.95

Crah Meat with Chinese Spinach

發財大蜆.....\$10.95

Clams with Black Bean Sauce

Chef's Special Szechuan Dish  
川菜精選

涼菜

Cold Appetizers

拌白涼粉	1.	***	Clear Bean Gelatin w. Hot Spicy Sauce...	4.50
蔥油海蜇	2.		Jelly Fish w. Sesame Oil Sauce.....	4.95
三絲海蜇	3.	**	Jelly Fish w. Hot & Sour Sauce.....	4.95
椒麻鴨舌	4.	*	Duck Tongue w. Hot Pepper.....	8.95
紅油螺片	5.	**	Conch in Spicy Sauce.....	8.95
麻辣筍尖	6.	**	Bamboo Shoots w. Spicy Sauce.....	4.50
麻辣三丁	7.	**	Diced Tofu, Peanuts, Carrots Hot Flavor	4.50
四川泡菜	8.	*	Szechuan Pickled Vegetable.....	3.25
怪味兔絲	9.	**	Shredded Rabbit Meat w. Fancy Sauce...	5.95
酸辣白菜	10.	*	Chinese Cabbage w. Hot & Sour.....	4.50
紅油牛肚	11.	*	.....	4.50
酒鴨雞	12.		.....	4.50
滷肉	13.		Sliced Pork w. House Special.....	4.50
紅油兔丁	13.	*	.....	5.95
熱菜			Hot Appetizers	
干燒牛肉絲	14.	*	Shredded Beef Szechuan Style.....	7.95
紅燒獅子頭	15.		Lion's Head (Chinese Meatball).....	8.95
泡菜炒蝦仁	16.	**	Sauteed Baby Shrimp w. Szechuan Pickled Veg. ....	8.95
韭菜炒蝦仁	17.		Sauteed Baby Shrimp w. Yellow Leek...	8.95
韭菜炒螺片	18.		Conch w. Yellow Leek.....	12.95
椒鹽炸排骨	19.		Deep Fried Boneless Spare Ribs w. Salt & Pepper .....	7.95
糖醋里脊肉	20.		Boneless Spare Ribs in Chinese Sweet Sour Sauce.....	7.95

成都回鍋肉	21.	**	Sliced Pork Chen-Du Style.....	8.95
藤卜蓮藕湯	22.	*	.....	13.95
沙鍋桂花魚	23.		Mandarin Fish Casserole.....	13.95
雪菜肉絲	24.		Stewed Snow Peas with Petitatoes.....	8.95
宮保魚丁	25.	**	Rabbits Meat and in Hot Pepper Sauce...	8.95
糟溜魚片	26.		Sliced Fish Fillet with Wine Sauce.....	10.95
清炒空心菜	27.		Sauteed Chinese Water Cress.....	8.25
酸菜魚片湯	28.	*	Fresh Fish Fillet w. Chinese Pickled Cabbage Soup.....	9.95
干煎桂花魚	29.		Dried Fry Mandarin Fish in Chili.....	11.95
紅燒蹄膀	30.		Beef Tendon in House Special Sauce.....	8.95
虎皮牛肉粒	31.	***	Tiger Skin (Sauteed Hot Pepper).....	6.95
肥腸燻豆	32.	**	Chinese String Bean w. Intestines in Hot Sauce.....	9.95
水蜜桃大腸	33.	***	Intestines Chen-Du Style.....	9.95
小炒鴨舌	34.	**	Spicy Duck Tongue.....	9.95
辣味燒牛肉	35.	**	Hot Braised Beef.....	7.95
川北熱涼粉	36.	***	Clear Bean Gelatin w. Szechuan Spicy Hot Sauce.....	7.50
酸辣薯粉	37.	***	.....	5.95
海鮮薯粉	38.		.....	6.95
菜豆腐	39.		.....	6.95
酸辣魔芋	40.	**	.....	7.95

\* Hot & Spicy (小辣)  
\*\* Extra Hot & Spicy (中辣)  
\*\*\* Very Hot & Spicy (大辣)

2人火鍋套餐 \$19.99

沙嗲	滿湯	酥陳	茄腩	酸菜	花旗參	份數
		\$3.00	\$3.00	\$3.00		

\$2.99	3.99	\$4.99	\$1.00
珍珠	魚片	魚腩	生薑子一隻
西洋菜	牛丸	腩片	
燕菜	花枝片	生翅	
唐生菜	福州魚片	牛腩骨	
潮州	牛肉片	桂花腸	
河粉	生腸	黑魚片	
豆腐	活蟹	鼓魚球	
生菜	鮮魷		\$5.99
芋菜	豬蹄		鮮魚片
豆腐			花翅
菜粉			刀翅
馬冬翅			鮮金翅
豬蹄			石蟬
			\$6.99
			魷腸
			豬蹄
			桂花雞

打腸竹絲雞一隻	\$7.95
打腸水魚一隻	\$12.95

電話	姓名	合計總數
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CHRISTMAS MENU  
聖誕節特別自助餐單

龍蝦沙律	Lobster Salad
冰凍大蝦	Jumbo Shrimp Cocktail
彩虹卷	Rainbow Roll
龍卷	Dragon Roll
吞拿魚壽司	Tuna Sushimi
海皇魚翅羹	East Shark's Fin Seafood Soup
芝士龍蝦	Baked Lobster with Cheese
燒牛仔腩	Roast Veal Leg
燒火雞	Lemon Thyme Roasted Turkey
燒牛柳	Roast Filet Mignon
蜜汁燒鱈球	Honey Glazed Eel
干燒大蝦	Jumbo Shrimp with Chili Sauce
菜膽扒鮑魚	Abalone with Mustard Green
韭菜花螺片	Sliced Conch with Chives

		Lunch	Dinner
		Adult / Kid	Adult / Kid
12/22	Friday	8.99 / 5.99	23.99 / 13.99
12/23	Saturday	15.99 / 8.99	29.99 / 15.99
12/24	Sunday (Christmas Eve)	15.99 / 8.99	29.99 / 15.99
12/25	Monday (Christmas Day)	15.99 / 8.99	29.99 / 15.99

台灣風味・牛肉麵之家		
B 熱炒類		
1 四喜東坡肉.....	6.99	
2 湖南豆腐.....	4.75	
3 麻辣豆腐.....	4.75	
4 雪菜毛豆肉絲.....	4.75	
5 椒鹽排骨.....	4.95	
6 湖南小炒.....	4.75	
7 五更腸旺.....	5.75	
8 醬油鰱魚絲.....	6.99	
9 薑黃炒尤魚絲.....	5.75	
10 九層塔炒茄子.....	4.75	
11 蝦仁炒滑蛋.....	6.99	
12 薑黃炒滑蛋.....	5.75	
13 炒年糕.....	4.95	
14 辣炒辣.....	4.75	
15 炒臘肉.....	5.75	
16 回鍋肉.....	4.95	
17 椒鹽肥腸.....	4.95	
18 白切肥腸.....	4.95	
19 香辣肥腸.....	4.95	
20 沙茶炒牛肉.....	5.75	
21 干扁牛肉絲.....	5.75	
22 辣炒牛肉絲.....	5.75	
23 蔥爆牛肉.....	5.75	
24 蔥爆羊肉.....	6.99	
麵·水餃類		
25 紅燒牛肉麵.....	5.45	
26 清燉牛肉麵.....	5.45	
27 牛筋牛肉麵.....	5.75	
28 雪菜肉絲麵.....	4.25	
29 川味牛肉麵.....	5.45	
30 麻醬麵.....	2.99	
31 豬腳麵.....	4.75	
32 炒鱔魚麵.....	7.99	
33 白菜豬肉水餃.....	4.75	
34 薑黃豬肉水餃.....	4.75	
飯類		
35 魯肉飯.....	4.25	
36 豬腳飯.....	4.75	
37 蛋包飯.....	4.25	
38 咖哩牛肉飯.....	5.45	
39 牛筋牛肉飯.....	5.75	
40 蝦仁蛋炒飯.....	5.75	
41 梅干菜扣肉飯.....	4.25	
42 紅燒牛肉燴飯.....	5.45	
小菜類		
43 五香牛肉.....	2.99	
44 夫妻肺片.....	2.99	
45 麻辣牛筋.....	2.99	
46 小魚花生豆干.....	2.99	
47 麻辣肚絲.....	2.99	
48 紅油耳絲.....	2.99	
49 涼拌海帶絲.....	2.99	
50 泡菜.....	1.99	
湯類		
51 海鮮龍王湯.....	4.75	
52 雞蓉玉米湯.....	3.75	
53 酸辣湯.....	3.75	
54 榨菜粉絲肉湯.....	3.75	
55 波菜豆腐湯.....	2.99	

## 台灣風味

經濟套餐 A \$18 (白飯每碗 50¢)

酸辣湯  
湖南小炒  
蔥爆牛肉  
清炒時菜

經濟套餐 B \$28 (白飯每碗 50¢)

三絲燴湯  
台式糖醋魷魚  
蔥爆羊肉  
四喜東坡肉  
蝦仁炒滑蛋  
清炒時菜

經濟套餐 C \$38 (白飯每碗 50¢)

魷魚清湯 (味噌)  
雙色拼盤  
椒鹽中蝦  
五更腸旺  
台式三杯雞  
湖南小炒  
清炒時菜

素食精選  
Vegetarians Special

冷盤 Appetizer

\*\*\*\*\*

糖醋辣白菜	Sweet & Sour Cabbage	\$4.95
寧式烤魷	Shanghai Style Bean Curd	\$4.95
糯米香藕	Lotus Root with Sweet Rice	\$4.95

主菜 Entrees

\*\*\*\*\*

三絲素包餅(四張)	Shaded Vegetables with 4 Pan Cakes	\$12.95
腐皮素鴨捲	Assorted Vegetables Wrap with Bean Curd Skin	\$12.95
羅漢齋	Buddhist Delight	\$12.95
金沙炒茄盒	Fried Eggplant with Egg Yolk	\$9.95
八寶素燴醬	Delicate Vegetables with spicy Bean paste	\$9.95
素菜豆腐煲	To Fu Casserole with Vegetables	\$9.95
野菇扒蘆筍	Sautéed Wild Mushrooms with Asparagus	\$9.95
芥藍素雞	Sautéed Vegetarian Chicken with Broccoli	\$9.95
魚香茄子	Sautéed Eggplant in hot spicy sauce	\$7.95
腐皮白菜	Cabbage with Bean Curd Skin in White Sauce	\$7.95
中芹香干	Chinese Celery with Shredded Bean Curd	\$7.95
清炒時菜	Sautéed Seasonal Vegetable	\$7.95



同樂軒游水海鮮表

游水海鮮價目表 (公斤) Live Seafood from Tanks ( As per KG )

龍蝦刺身 Lobster Sashimi	\$138.00	游水星斑 Live Coral Trout	\$128.00
柱皇醬汁龍蝦 Lobster with dry scallop	\$138.00	游水 刀 Live Morwong Fish	\$ 88.00
龍蝦 Lobster	\$118.00	游水青衣 Live Parrot Fish	\$ 68.00
皇帝蟹 King Crab	\$108.00	游水青鱈 Live Barramundi	\$ 48.00
肉蟹 Mud Crab	\$ 98.00	游水鱸魚 Live Murray Cod	\$ 58.00
太子蟹 Snow Crab	\$ 88.00	游水銀鱈 Live Silver Perch	\$ 48.00
游水蝦 Live Prawn	\$105.00	游水鱈 Live Eel	\$ 43.00
青邊鮑魚 Green Lip Abalone	\$148.00	游水蜆 Pipsis	\$ 40.00
鮑魚仔 Baby Abalone	\$128.00	XO 薑炒蜆 Pipsis with XO sauce	\$ 45.00
鮮帶子 Fresh Scallop	\$4.8/each	十巴拿蟹 Spanner Crab	\$ 48.00
特大生蠔 Jumbo Oyster	\$5.8/each		

紅汁燒大鮑翅 .. .. 每位 65.00

(午市常備小菜)

茭慈香煎蝦甫	..	...	...	18.00
鹽不喇喇生翅				18.00

1.7 82 鳳興印刷廠承印 TEL. 3-926634

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## 燕液 和絲魚翅 生鷄粒會集

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### 鮮荷蒸滑雞.....

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10 8 6 4 2

雞 粥 飽.....	3.30
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小貼

帝奶王飽.....	3.30
袂作西冬.....	3.30

特點

何消麵飯.....	10.00
珍醬冷麵.....	10.00

205-445-201

美味柴魚粥.....	7.00
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<p>(高 麵) Noodle in Soup (Per Turca)</p> <p>中 港 麵 Chinese Noodles ...每碗30.00</p> <p>蝦 球 麵 Prawns Ball ..... 28.00</p> <p>蝦 球 麵 Crab Coral..... 28.00</p> <p>雞 球 麵 Chicken Ball..... 28.00</p> <p>蟹 肉 麵 Crab meat..... 28.00</p> <p>魚 肉 麵 Assorted Meat..... 18.00</p> <p>(伊 麵) E-Fu Noodle (Per Dish)</p> <p>蟹 肉 麵 Crab Coral.....每碗 30.00</p> <p>蟹 肉 麵 Crab Meat &amp; shrimp Cells 24.00</p> <p>蟹 肉 麵 Crab Meat..... 24.00</p> <p>蝦 仁 麵 Shrimps ..... 18.00</p> <p>伊 麵 Shredded Pork ..... 18.00</p> <p>干 燒 伊 麵 Braised E-Fu Noodles ... 18.00</p> <p>(廚 麵) Braised Noodles (Per Dish)</p> <p>蝦 球 麵 Prawns Ball .....每碗 28.00</p> <p>蟹 肉 麵 Crab Meat..... 22.00</p> <p>叉 燒 麵 Barbecued Pork..... 18.00</p> <p>雙 冬 麵 Mushrooms &amp; bamboo shoot 18.00</p> <p>薑 蔥 麵 Ginger &amp; scallion..... 12.00</p> <p>鴨 汁 麵 Duck Gravy ..... 12.00</p> <p>(炒 麵) Fried Noodle (Per Dish)</p> <p>明 蝦 球 麵 Prawns Ball ..... 每碗 28.00</p> <p>蟹 肉 麵 Crab Meat..... 28.00</p> <p>滑 雞 球 麵 Chicken Ball ..... 28.00</p> <p>蝦 仁 炒 麵 Shrimps ..... 24.00</p> <p>生 雞 球 麵 Shredded Chicken..... 18.00</p> <p>叉 燒 炒 麵 Barbecued Pork..... 18.00</p> <p>錦 繡 雲 吞 Dumplings in Sweet&amp;sour 16.00</p> <p>排 骨 炒 麵 Pork Rib..... 14.00</p> <p>八 珍 炒 麵 Mixed Meat ..... 14.00</p> <p>肉 絲 炒 麵 Shredded Pork..... 14.00</p> <p>牛 肉 炒 麵 Sliced Beef ..... 14.00</p> <p>豉 汁 牛 河 粉 Rice Noodle with ..... 14.00</p> <p>干 炒 牛 河 Sliced Beef &amp; Pepper... 14.00</p> <p>星 洲 炒 麵 Vermicelli Singapore Style 14.00</p>		<p>福州炒米 Vermicelli-Pork Chow Style 14.00</p> <p>牛 腩 炒 河 粉 Rice noodle w/ Brisket of Beef..... 13.00</p> <p>(湯 麵) Noodles in Soup (Per Bowl)</p> <p>上 湯 雞 片 生 麵 Sliced Ham..... 每碗 15.00</p> <p>上 湯 蝦 球 生 麵 Prawns ..... 15.00</p> <p>上 湯 雞 球 生 麵 Chicken Ball ..... 15.00</p> <p>蝦 仁 香 伊 麵 Shrimps ..... 12.00</p> <p>上 湯 雞 球 生 麵 Shredded Chicken..... 12.00</p> <p>上 湯 蟹 肉 生 麵 Crab Meat..... 12.00</p> <p>火 腿 雞 球 生 麵 Shredded Chicken &amp; Ham 12.00</p> <p>干 燒 香 伊 麵 Braised E-Fu Noodle... 9.00</p> <p>蟹 肉 香 伊 麵 Crab Meat ..... 9.00</p> <p>雞 絲 香 伊 麵 Shredded Ham ..... 9.00</p> <p>雞 絲 香 伊 麵 Shredded Chicken... 9.00</p> <p>雞 片 香 伊 麵 Sliced Chicken ..... 9.00</p> <p>鴨 掌 香 伊 麵 Duck's Webfoot ..... 8.00</p> <p>叉 燒 香 伊 麵 Barbecued Pork ..... 8.00</p> <p>肉 排 香 伊 麵 Pork Rib ..... 8.00</p> <p>滑 雞 香 伊 麵 Sliced Chicken ..... 8.00</p> <p>滑 雞 香 伊 麵 Sliced Beef ..... 8.00</p> <p>上 湯 生 麵 Superior Soup ..... 8.00</p> <p>南 魚 香 伊 麵 E-Fu Noodles ..... 8.00</p> <p>(飯 類) Rice (Per Dish)</p> <p>菜 雞 蝦 球 飯 Prawns with Vegetable 每碗 28.00</p> <p>菜 雞 雞 球 飯 Chicken Ball with Vegetable 28.00</p> <p>菜 雞 雞 球 飯 Chinese Ham with Egg ..... 20.00</p> <p>滑 雞 蝦 仁 飯 Scramble Egg with Shrimps 18.00</p> <p>生 雞 雞 球 飯 Shredded Chicken..... 18.00</p> <p>中 式 牛 腩 飯 Fillet of Beef ..... 16.00</p> <p>爆 炒 雞 絲 飯 Shredded Chicken with Oyster Sauce ..... 16.00</p> <p>菜 雞 肝 飯 Chicken Giblet with Vegetable ..... 13.00</p> <p>草 雞 肝 飯 Sliced Ham with Egg ..... 13.00</p> <p>雞 蛋 牛 肉 飯 Beef with Fried Egg ..... 13.00</p> <p>雞 蛋 牛 肉 飯 Chicken &amp; Pork Eggs ..... 13.00</p> <p>滑 雞 牛 肉 飯 Scrambled Egg with Sliced Beef ..... 13.00</p> <p>免 治 牛 肉 飯 Minced Beef ..... 13.00</p>		<p>菜 肉 炒 飯 Diced Pork with Sweet Corn..... 12.00</p> <p>菜 雞 肉 片 飯 Sliced Pork with Vegetable 12.00</p> <p>干 炒 牛 肉 飯 Fried Minced Beef ..... 14.00</p> <p>菜 雞 牛 腩 飯 Brisket of Beef ..... 11.00</p> <p>菜 雞 牛 什 飯 Offal of Beef with Vegetable ..... 11.00</p> <p>上 湯 會 飯 Rice with Crab ..... 每碗 20.00</p> <p>上 湯 會 飯 Meat in Soup ..... 每碗 10.00</p> <p>福州炒飯 Fried Rice ..... 每碗 20.00</p> <p>每碗 10.00</p> <p>(燒 臘 滷 味) Cold Meat (Per Dish) 每碟</p> <p>酥 化 乳 豬 Barbecued Suckling Pig... 22.00</p> <p>南 水 生 雞 Soyed Pig's Triple ..... 22.00</p> <p>白 切 鴨 雞 Cold Chicken..... 20.00</p> <p>孜 燒 鴨 雞 Soyed Chicken ..... 20.00</p> <p>脆 皮 火 鵝 Roasted Goose ..... 20.00</p> <p>香 燒 雞 肝 Barbecued Chicken Liver 20.00</p> <p>蜜 汁 叉 燒 Barbecued Pork..... 16.00</p> <p>豉 椒 排 骨 Spiced Goose Wings &amp; Feet 16.00</p> <p>南 水 牛 珍 Spiced Chicken Giblet... 16.00</p> <p>南 水 豬 舌 Spiced Pig's Tongue ..... 16.00</p> <p>白 雲 豬 手 Cold Sour Pork Knuckles 14.00</p> <p>干 燒 皮 蛋 Preserved Eggs &amp; Ginger 7.00</p> <p>(燒 臘 滷 味) Rice (Per Bowl) 每碗</p> <p>酥 化 乳 豬 飯 Barbecued Suckling Pig... 10.00</p> <p>脆 皮 火 鵝 飯 Roasted Goose ..... 9.00</p> <p>白 切 肥 雞 飯 Cold Chicken..... 9.00</p> <p>香 燒 雞 肝 飯 Roasted Chicken Livers... 9.00</p> <p>蜜 汁 叉 燒 飯 Barbecued Pork..... 8.00</p> <p>豉 椒 排 骨 飯 Barbecued Rib of Pork... 8.00</p> <p>南 水 牛 珍 飯 Spiced Chicken Giblet... 8.00</p> <p>南 水 豬 舌 飯 Spiced Pig's Tongue..... 8.00</p> <p>上 湯 白 飯 Steamed Rice..... 1.50</p>
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